



LEEWIN ESTATE

2004 PRELUDE VINEYARDS CHARDONNAY

Region

Margaret River, Western Australia

Variety

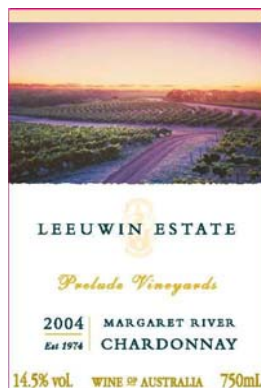
Chardonnay

Maturation

9 months in 25% new French oak

Technical Analysis

14.5% alc/vol; 3.36 pH; 6.5g/L



Background

Given the same kid-glove treatment as the Art Series, although here the emphasis is on expressive fruit characters and ripe bold flavors. Designed to drink well soon after release, it's been noted that many other producers would gladly have the Prelude as their flagship, let alone their mid-range wine!

Viticulture

The season comprised a long warm summer with a low incidence of rain. 2004 was a great year for this variety and consequently this is an outstanding example of this wine.

Winemaking

Cool crushed fruit with some skin contact. The juice was settled for 3 days, racked and inoculated with yeast. 100% of the juice was barrel fermented in French barriques and the lees stirred regularly. After 9 months in barrels the various components were blended, fined, cold stabilized and bottled.

Tasting Notes

Color is vibrant straw with green edges. The nose has characteristic Leeuwin chardonnay aromas of dried pears with some nuttiness from the integrated French oak. The palate also shows dried pears with good length and elegance. The freshness and clean acid finish belies the depth of this wine, which will continue to benefit from time in the bottle as the flavors slowly evolve.

Additional Notes:

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